



GAGLIOLE

APELLATION

Toscana IGT

TYPE

Dry white wine

GRAPE VARIETIES

Procanico 60%

Chardonnay 30%

Malvasia 10%

ALCOHOL

13.5 %

TOTAL DRY EXTRACT

24.6 g/l

TOTAL ACIDITY

5.85 g/l

VOLATILE ACIDITY

0.24 g/l

FREE SULPHUR ANHYDRIDE

29 mg/l

TOTAL SULPHUR ANHYDRIDE

117 mg/l

SERVICE TEMPERATURE

16° C



GAGLIOLE

IL BIANCO

TOSCANA I.G.T.

2018

ANTICO PODERE GAGLIOLE
CASTELLINA IN CHIANTI - ITALIA

TECHNICAL DATA

VINEYARD DENSITY	5000 vines per hectare
VINEYARD YIELD	8000 kg per hectare after grape reduction in the field
ELEVATION, EXPOSURE	450-480 m. above sea level, South to South-West
SOIL	Galestro loam
HARVEST	Handpicked, in small boxes
VINIFICATION	In french oak barriques, 100 % new wood
AGING	In french oak barriques, 100% new wood, "sur lies"
BOTTLE AGING	Minimum 3 months with temperature control
OPTIMUM AGE	up to 3-5 years after release

Azienda Agricola

ANTICO PODERE GAGLIOLE

Loc. Gagliole 42, I-53011 Castellina in Chianti (SI) - Tel. +39 0577 74 03 69 - Fax +39 0577 74 05 19 - info@gagliole.com - www.gagliole.com